



An intimate photograph of Senator William N. Runyon. New Jersey's Republican candidate for Governor, with his chil-





Pie Crust

2 cups Flour Since Water
Work Mazola well into the flour and salt, add enough ice water to hold together (about % cup) and roll out at once. % teaspoon of baking powder may be added if desired.



Why is it some women can make

## PERFECT PIE CRUST

-and others always fail?

MANY women do not know that the secret of making a light, crisp pie crust, so flaky it will "melt in your mouth", is in the kind of shortening you use.

Animal fats contain water and may not mix so completely with your other ingredients.

This often tends to make "doughy" lumps in your cake. Your pie crust may be tough and hard to digest.

HOUSEWIVES who use Mazola never have this trouble. Mazola is a pure vegetable oil, absolutely free from all moisture. It mixes so perfectly with your other ingredients that every particle gets the same amount of shortening.

Go to your grocer tomorrow and get a can of Mazola. Just follow the recipe shown here carefully and see the wonderful results Mazola will get for you.

FREE-Beautifully illustrated 64-page Cook Book. Write to Corn Products Refining Company, Dept. A, Argo, Ill.

